

# GASTRONOMIQUE EVENING

**WEDNESDAY 29TH FEBRUARY 2012**

5 Courses & free aperitif - £24.90

**VELOUTÉ DU BARRY - PROVENCE**

A smooth and rich cauliflower soup finished with cream and fresh chives

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**QUENELLE DE BROCHETTES SAUCE NANTUA - SAVOIE**

Pike mousse poached in a light broth served with a shellfish sauce

**PÂTÉ DE CAMPAGNE- ARDENNE**

A country style terrine with confit pork and chicken liver served with marinated prunes

**BOUDIN NOIR AUX POMMES - SAVOIE**

Pan fried black pudding with sautéed apples in Calvados and dressed watercress

**RACLETTE DE REBLOCHON – RHÔNE ALPES**

Raclette of reblochon cheese with roasted baby potatoes and homemade bread

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**FOIE DE VEAU A LA LYONNAISE - RHÔNE-ALPES**

Pan seared calves liver served with parsley pommes purée and caramelised onions

**POT-AU-FEU – ÎL DE FRANCE**

Braised feather blade of beef with baby vegetables, smoked bacon and thyme dumplings

**RAVIOLI DE CHAMPIGNONS SAUVAGES - ALSACE**

Wild mushroom ravioli with tarragon, served with butternut squash purée and crisp sage leaves

**TRUITE AU FOUR - NORMANDIE**

Whole baked trout stuffed with fennel and dill and finished with a caper butter

**PAVÉ DE SAUMON ROTI A LA SAUCE MOUTARDE - BOURGOGNE**

Roasted fillet of salmon with a Champagne and Dijon mustard sauce garnished with crayfish tails

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**FROMAGES**

Selection of Regional French Cheese with homemade chutney, grapes, celery and biscuits

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**MOUSSE DE CHOCOLATE AVEC L'ORANGE – ÎL DE FRANCE**

Dark chocolate and orange mousse served with hazelnut biscuits

**TARTE AUX POIRES - NORMANDIE**

Warm pear and almond tart served with a vanilla crème Chantilly

**CRÈME CARAMEL – LANGUEDOC- ROUSSILLON**

Classic French dessert made with sugar, milk and eggs

*chez jules*